

APPETIZERS

ARANCINI Risotto balls, stuffed with four cheeses with a Bechamel cream sauce	5.95
CRAB CAKE Served with mango chutney	9.95
CALAMARI Fried or Grilled	9.95
CLAMS Raw on the half shell, baked with seasonal breadcrumbs, steamed	1/2 doz. 7.95 or 1 doz. 14.95
SHRIMP COCKTAIL	9.95
SMOKED SALMON BRUCHETTA	3.00
ESCARGOT	9.95
MUSSELS Marinara or Butter Garlic	12.95
GRILLED OCTOPUS	11.95



SALADS

DRESSINGS - Bleu Cheese, Ranch, Creamy Garlic, Famous Italian	
ANTIPASTA Salami, pepperoni, pepperoncini's, fontinella, black olives, yellow peppers	8.95
HOUSE A mix of romaine and Iceberg with cucumber and tomato	4.50
WEDGE Iceberg lettuce with chopped plum tomatoes and homemade bleu cheese dressing	4.95
CHOPPED - Lrg Chopped mixed greens with peppers, tomatoes, cucumbers, corn, garbanzo beans, fontinella cheese, tortilla chips in our Famous Italian Dressing (splits 4-6)	9.75
SMALL CHOPPED	4.95
CRAB LOUIE Crab meat, hard-boiled eggs, tomato, asparagus, Iceberg lettuce and Thousand Island Dressing	13.95
SEAFOOD SALAD Lobster, crab, shrimp over a bed of chopped Romaine, with avocado, tomatoes and fresh fruit	18.95
FISH SALAD Shrimp, Octopus, Calamari, Scungilli, celery, onions and black olives	11.95

SOUP

Our Signature
NEW ENGLAND CLAM CHOWDER
or our SEAFOOD BISQUE
CUP 4.95

PANINO'S Original CHARBROILED OYSTERS

1/2 Dz. 11.95
1 Dz. 19.95

RAW OYSTERS on the HALF SHELL

1/2 Dz. 11.95
1 Dz. 19.95

OYSTERS ROCKEFELLER 3.00 ea.

HOUSE SPECIALTIES

ASK YOUR SERVER FOR FRESH CATCH OF THE DAY



Grilled, Fried or Baked

Keylime Butter, Cream Dill, Cajun, Parmesan Crusted, Brown Butter

YOUR SOON TO BE FAVORITES

ALASKAN KING CRAB LEGS 1 1/4 lbs Market Price

SEAFOOD BOIL Crab, Shrimp, Mussels, Clams served with sweet corn and potatoes 34.95

JUMBO SHRIMP Peel-N-Eat, Fried or Grilled 1/2 lb. 9.95 1 lb. 15.95

FISH FRY COMBO Shrimp, Cod, Fresh Fish of the Day served with french fries and coleslaw 10.95

STUFFED CALAMARI 17.95

SEARED SESAME CRUSTED AHI TUNA 23.95
Served over a fresh seaweed salad and a garlic Wasabi aioli

SHRIMP DEJONGHE Shrimp baked with our seasonal Italian breadcrumbs, garlic, butter, and white wine 18.95

MARINATED SOCKEYE SALMON Served over grilled vegetables 15.95

SHRIMP OR FISH TACOS Served with mango chutney 9.95

FISH SANDWICH Lettuce and tomato with special sauce on a buttered brioche bun 8.95

LOBSTER ROLL Fresh lobster meat, mayo tarragon sauce served on a New England hot dog bun 15.95

PASTAS

SHRIMP SCAMPI OVER LINGUINI 15.95
SEAFOOD DIABLO 22.95

Lobster, shrimp, mussels, clams, calamari in our "SPICY" marinara sauce over our homemade linguini

LINGUINI WITH CLAMS 15.95

MUSSELS 15.95
With our homemade Rotini Pasta, red or white sauce

JUMBO FRIED SHRIMP 15.95
With our special Broadway sauce over a bed of pasta olio

FETTUCINI ALFREDO 9.95
Fettuccini tossed with parmigiana cheese in a butter and cream sauce.

Add Chicken or Shrimp 4.95

PO' BOYS

with LETTUCE, TOMATO & SPECIAL SAUCE ON ITALIAN BREAD

SHRIMP PO' BOY 9.95

OYSTER PO' BOY 9.95

MAHI MAHI PO' BOY 9.95

VEGGIE PO' BOY 8.95

CAJUN CHICKEN PO' BOY 8.95

GRILLED AHI TUNA SANDWICH 10.95

SIDES

FRENCH FRIES	2.00
ONION RINGS	2.00
COLESLAW	2.00
RICE	2.00

DESSERTS

TIRAMISU	5.95	KEY LIME PIE	5.95
MINIATURE CANNOLI	2.50	CHEESECAKE	5.95
CHOCOLATE CAKE	5.95		

**DINE-IN
CARRY OUT
CATERING**



LAND LOVER'S SANDWICHES

ADD ONS - \$1.00 each

Bacon, Giardiniera, Sweet Peppers, Cheese, Caramelized Onions

ITALIAN BEEF 6.95

CHARGRILLED ITALIAN SAUSAGE 5.95

BEEF SAUSAGE COMBO 7.95

MEATBALL 6.95

Served with our homemade marinara sauce

ITALIAN SUB 9.95

Genoa salami, suppresata, mortadella, capicola, lettuce, tomato, provolone cheese, oil and spices

BREADED RIBEYE STEAK 10.95

Served with caramelized onions, lettuce and tomato

1/2 LB PRIME BURGER 9.95

Served on a brioche bun with lettuce, tomato and onion with French fries

CHICKEN PARMIGIANA 7.95

Homemade breadcrumbs, flash fried, baked with parmigiana and provolone cheese in our homemade Marinara sauce

EGGPLANT PARMIGIANA 6.95

Homemade breadcrumbs, flash fried, baked with parmigiana and provolone cheese in our homemade Marinara sauce

CHARBROILED CHICKEN 6.95

Lettuce and tomato with spicy mayo on a butter brioche bun

GRILLED VEGETABLES 8.95

Onions, zucchini, squash, and asparagus served on a multigrain focaccia with havarti cheese

BEER

DOMESTIC 3.50

Miller Light
Coors Light
Michelob Ultra
Budweiser
Bud Light
Kaliber - Non Alcohol
Sam Adams

IMPORT 4.50

Corona
Corona Light
Stella Artois
Peroni
Birra Moretti
Heineken

CRAFT 4.25

Blue Moon
Bottom Up Wit IPA
Sweet Water IPA
Anti Herd IPA
Angry Orchard (Cider)
(Gluten Free) (Beer)
Seasonal

WINE

SPARKLING

Mionetto Moscato or Prosecco, Italy Split 7.00
Chandon Brut, California Split 7.00

WHITE

	<u>Glass</u>	<u>Bottle</u>
Blufeld Riesling, Germany	6.50	26.00
Colli Argento Pinot Grigio, Italy	6.50	25.00
Epica, Sauvignon Blanc, Chile	7.00	26.00
14 Hands Chardonnay, Washington	6.50	26.00
Ferrari Carano, Chardonnay, Sonoma	10.00	38.00
Stemmari Moscato, Sicily	7.00	26.00

REDS

	<u>Glass</u>	<u>Bottle</u>
Leaping Horse, Merlot, California	7.50	29.00
Iron Stone, Cabernet, California	7.00	26.00
Josh Cellars, Cabernet, Sonoma	9.00	34.00
Mark West, Pinot Noir, California	8.00	30.00
Meiomi, Pinot Noir, Sonoma	10.00	38.00
Ferrari-Carano Siena	9.00	34.00
"Malbec/Sangiovese Blend", Sonoma		
Ruffino IL Ducale "Super Tuscan", Tuscany	8.00	30.00